



MENU WEEK 32

König Gourmet

MONDAY

MAIN COURSE

Butter Chicken – pieces of chicken served in a rich sauce with tomato, fresh vegetables, toasted almonds and parsley (7,8,15,16)
Served with warm rice

VEGAN MAIN COURSE

Vegetable Daube Provençale with grilled peppers, zucchini, rosemary and olives (15,16)
Served with orzo tossed with parsley, lemon and olive oil (1)

COLD SIDE DISHES FOR MAIN COURSE

Raita with fresh cucumber, lemon and mint (7,12)

SALADS

Green pointed cabbage salad with celery, fresh apples, grapes, toasted almond flakes and lemon vinaigrette (8,9,10,12)

Green salad topped with roasted chickpeas, pickled apples and mint
Served with basil pesto (7,16)

COLD CUTS

Smoked salmon with fermented cucumber, radishes, chives and smoked cheese cream (4,7,12,15)

Eggs with lemon, tomato, baby gem lettuce, chives and curry salad served in a glass (3,7,10,12,15)

Medium-rare roast beef with pickled red onions, gherkins, pea shoots and Béarnaise cream served in a glass (3,10,12,15)

BREAD

Baker's homemade rye bread and sourdough bread (1)

CRUDITÉ

3 kinds of crudité with dip

1. Gluten

4. Fish

7. Lactose

10. Mustard

13. Lupin

16. Garlic

2. Crustaceans

5. Peanuts

8. Nuts

11. Sesame

14. Mollusks

S. Pork

3. Eggs

6. Soy

9. Celery

12. Sulfites

15. Onions



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TUESDAY

MAIN COURSE

Veal and pork patties with lightly creamed vegetables, lemon and fresh herbs (1,7,S)

1 piece per person

Served with new potatoes tossed with parsley.

VEGAN MAIN COURSE

Indian dahl with lentils, root vegetables, tomato, fermented pepper juice, spices and garlic

(15,16)

Served with warm pita bread (1) - 1 piece per person

COLD SIDE DISHES FOR MAIN COURSE

Green asparagus, fresh peas and picked parsley

SALADS

Broccoli and cauliflower salad with raisins, toasted sunflower seeds and cultured cream dressing (7)

Green salad topped with ginger-pickled plums, edamame beans and pea shoots (6,12)

Served with herb dressing and fresh lemon (7,12)

COLD CUTS

Vitello Tonnato - veal with tuna sauce, capers, arugula and watercress (3,4,7,10,12,16)

Salmon rillettes with wholegrain mustard, radishes, frisée, chervil, chives and crispy rye bread chips (1,3,4,7,10,12,15)

Turkey chorizo with herbs, semi-dried tomatoes, olives, artichoke, pea shoots and mojo sauce served in a glass (8,12,16)

BREAD

Baker's homemade rye bread and sourdough bread (1)

CHEESE

Selection of cheeses with accompaniments (1,7,8)

1. Gluten

4. Fish

7. Lactose

10. Mustard

13. Lupin

16. Garlic

2. Crustaceans

5. Peanuts

8. Nuts

11. Sesame

14. Mollusks

S. Pork

3. Eggs

6. Soy

9. Celery

12. Sulfites

15. Onions



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WEDNESDAY

MAIN COURSE

Thai fish cakes with red curry, ginger, chili, lemongrass, kaffir lime leaves and garlic
(1,3,7,15,16)

2 pcs per person

Served with steamed rice tossed with plenty of greens and fresh herbs

VEGAN MAIN COURSE

Indonesian rendang with tempeh, coconut cream, curry and lemongrass (6,15,16)

Served with steamed rice tossed with plenty of greens and fresh herbs

COLD SIDE DISHES FOR MAIN COURSE

Sweet chili dip (11,16)

SALADS

Carrot salad with pineapple, apples, toasted almond flakes, lemon and orange juice (8,12)

Green salad topped with three varieties of cauliflower, pickled red onions and Thai basil
(12,15)

Served with a wholegrain mustard vinaigrette and fresh tarragon (10,12)

COLD CUTS

Potato frittata with asparagus, snack peppers, herb salad and basil cream (3,7,10,12,15,16)

BBQ slow-roasted veal brisket with herb salad, red chili and Nordic coleslaw served in a glass
(3,7,10,12,15,16)

Roasted chicken with thyme-roasted zucchini, marinated peppers, pickled red onions and
curry cream served in a glass (3,10,12,15,16)

BREAD

Baker's homemade rye bread and sourdough bread (1)

CRUDITÉ

3 kinds of crudité with dip

1. Gluten

4. Fish

7. Lactose

10. Mustard

13. Lupin

16. Garlic

2. Crustaceans

5. Peanuts

8. Nuts

11. Sesame

14. Mollusks

S. Pork

3. Eggs

6. Soy

9. Celery

12. Sulfites

15. Onions



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THURSDAY

MAIN COURSE

Coq au Vin - roasted chicken breast served in a rich red wine sauce with pearl onions, mushrooms, carrots, thyme, garlic and parsley (1,12,15,16)

1 piece per person

Served with mashed potatoes blended with fresh herbs and Parmesan (1,7,16)

VEGAN MAIN COURSE

Hasselback butternut squash roasted porchetta-style with sage, olive oil and rosemary, topped with crushed crispy hazelnuts (8)

Served with fried potatoes with herbs and lemon

COLD SIDE DISHES FOR MAIN COURSE

Tomato concassé and picked parsley

SALADS

Pointed cabbage Caesar salad with grated Parmesan and crispy garlic croutons

(1,3,4,7,10,12,16)

Green salad topped with poppy seed-roasted celery, arugula, blueberries and honey-roasted almonds (8,11) Served with red mojo sauce with garlic and lemon (7,8,12,16)

COLD CUTS

Quick-seared tuna with seaweed salad, marinated herbs and goma dressing (4,11,15,16)

Liver pâté with crispy bacon, mushrooms, pickled red onions, cucumber and parsley (1,7,12,S)

Italian salami with grilled fennel, bell peppers, zucchini and rosemary, served with basil pesto in a glass (7,16,S)

BREAD

Baker's homemade rye bread and sourdough bread (1)

CAKE

Lemon cake with lemon icing (1,3,7)

1. Gluten

4. Fish

7. Lactose

10. Mustard

13. Lupin

16. Garlic

2. Crustaceans

5. Peanuts

8. Nuts

11. Sesame

14. Mollusks

S. Pork

3. Eggs

6. Soy

9. Celery

12. Sulfites

15. Onions



MENU WEEK 32

König Gourmet

FRIDAY

MAIN COURSE

Mexican chili con carne with beans, tomato, root vegetables, corn, bell peppers, chocolate, warming spices and sweet chili (9,15,16)

Served with a warm tortilla (1) – 1 piece per person

VEGAN MAIN COURSE

Chili sin carne with beans, tomato, bell peppers, root vegetables and chocolate (9,15,16)

Served with steamed basmati rice

COLD SIDE DISHES FOR MAIN COURSE

Avocado cream (7,16) and tomato salsa (15,16)

SALADS

Mexican tomato salad with avocado, bell peppers, beans, cucumber, red chili, pickled red onions and parsley (10,12,15)

Green salad topped with cucumber with lime, black sesame and croutons (1,11,12)

Served with chervil pesto and toasted sunflower seeds (7,16)

COLD CUTS

Roasted beef carpaccio with arugula, toasted pine nuts, fine olive oil, black pepper and Parmesan (7)

Garlic- and chili-marinated shrimp with pickled herbs, pointed cabbage, baby gem lettuce and aioli served in a glass (2,3,7,10,12,16)

Roasted pork loin with pickled apples, blueberries, herb salad and fresh red cabbage salad served in a glass (10,12,S)

BREAD

Baker's homemade rye bread and sourdough bread (1)

CRUDITÉ

3 kinds of crudité with dip

1. Gluten

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15. Onions